

CAVA PARATÓ Brut Nature Reserva Organic



Vegan Wine: This product is certified as Vegan.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.

PARATÓ

Reserva Cava aged for more than 24 months in our cellars. When disgorging, we don't add any dosage, keeping the minimum residual sugar level. Dry, serious, round and matured. It is therefore a cava brut nature to accompany any dish except sweet desserts.

VARIETY
33% Xarel·lo
32% Macabeo
18% Parellada
17% Chardonnay

FERMENTATION Second fermentation is done in bottle during 45 days at 13°C, afterwards it ages on the lees (yeast cells) until its "disgorgement" for at least 18 months.

ANALYSIS

°Alcohol	11'90	% vol.
Total Acidity	3,80	gr/l.
Volatile Acidity ...	0,21	gr/l.
Sugar	1,20	gr/l.
SO2	12/64	mgr/l.
CO2	5,75	

TASTING NOTE

COLOUR: Pale new golden yellow color with lemon peel rim, fine bubbles, good CO2 release and steady rise, wide and well-marked crown, fine tear and some dense sensation.

AROMAS: Aromas of fresh fruit (pear, baked apple, and ripe banana), floral (dried flower bouquet), vegetal notes (dry straw) and balsamic (pine leaf) and presence of aging notes (baked bread, toast, dry yeast) and damp forest background.

IN THE MOUTH: Fresh and pleasant entry on the palate, quite integrated and smooth carbonic in the mouth and fresh acidity (grapefruit, lemon peel), dry, fruity aftertaste and long persistence and creamy sensation, structured and balsamic aftertaste and softly mineral (gypsum, dried seaweed).